



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

Soulfully Done, LLC  
Henry & Bobbies Bungalow Restaurant #2  
7272 N 76th St  
Milwaukee, WI

**3/5/2014**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	Pan of raw pork chops were in the walk in cooler next to ready to eat foods. Keep all meat in the cooler and do not use ice for cooling. All food must be protected from cross-contamination.	3/19/2014
Improper Hold		
3-501.16	Greens 99F at the bottom and 108F on the top. Heat food thoroughly before placing into the steamer for hot holding. Stir all foods in hot holding frequently. Potentially hazardous food must be held hot at 135 degrees or above.	3/19/2014
3-501.17	Meat loaf and ham hocks undated. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	3/19/2014
Other CDC Factors		
7-202.12	Insufficient bleach in the wiping cloth bucket and in the sanitizer sink. Buy chlorine test strips to check levels. Discontinue mixing soap and bleach in the same bucket. All toxic materials must be used following the manufacturers directions.	3/19/2014
Personal Hygiene		
6-301.12	Cookline hand sink did not have any paper towels. Provide single service toweling for all handsinks COS.	3/19/2014
CDC Risk Violation(s):	5	



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<del>Good Retail Practice Violation(s)</del> Code Number	Description of Violation	Correct By
4-601.11	1. Do a detailed cleaning in the back kitchen along the floor boards and behind equipment. 2. Clean the mop sink basin. 3. Clean the walls over the warewashing and prep sinks.	3/19/2014
5-202.11	1. Repair the warewashing faucet leak. 2. Repair the broken toilet in the womens bathroom. Properly repair plumbing. REPEAR CODE	3/19/2014

Good Practice Violation(s): 2

Total Violations: 7

#### Notes:

NOTES:  
CFM ok  
FDL ok

NOTES do the following:

1. Remove the bed in the storage room.
2. Inspector changed the warewashing direction from right to left because of the grease trap. At preinspection the labels on the sinks were put in the wrong direction. COS New labels given to operator.
3. Ribs cooling today were 102F still within the 6 hour time frame. Split into shallow pans uncovered. Training session on cooling given.
4. Replace the light shield cover in the walk in cooler.

On 3/5/2014, I served these orders upon Soufully Done, LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature